

DÚZSI TAMÁS KADARKA 2021

Tasting Notes and Technical Information

Tamás Dúzsi has long been an important figure in Hungarian winemaking. After graduating from the University of Pécs in viticulture and enology, he worked for many years as a horticultural engineer, teacher, winemaker, and consultant. Since the 1990s, his winery has become a leading institution of the wine community of Szekszárd, making around 25 different types of wine each year. Tamás is now making wines with his son, Bence.

Kadarka is a rare native Hungarian grape variety, grown organically by the Dúzsi family in the warm and hilly southern region of Szekszárd. The wine is spicy, with dried forest fruits, paprika and plum, and soft tannins.

Vintage: Tomi says 2021 was a warm vintage, comparable to 2019.

Harvest: Grapes were harvested by hand from September 12 to 30. They were picked and then taken to the winery in small crates. The family only harvests healthy, mature, grapes, leading to finer aromas in the wine.

Varietals: 100% Kadarka.

Soil and estate: The Kadarka vines are from two vineyards, one with 30-year-old vines and one with 80-year-old vines. They both are cultivated as bush vines. The soils are loess and clay with limestone.

Fermentation: Fermentation was spontaneous with native yeasts, conducted in large open vats with no temperature control.

Aging: Wine was aged in large Hungarian oak barrels for 1 year after fermentation.

Other details: Organic and sustainable farming for over 20 years. Unfiltered and unfinned, vegan.

Technical data:

- a. Sulphur dioxide at bottling: 14/69 mg/L
- b. PH: 3.45
- c. Acid (g/L): 5.8
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 13.28%

Awards: Dúzsi Tamás won 27 medals at the rosé world championship "le Mondial du Rosé" in 2016, the most of any winery that year. He was the Hungarian Winemaker of the Year in 2014.